

Welbedacht Cabernet Sauvignon 2003

Veritas 2006 - Silver

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Swiss International Air lines Wine Awards â€” Bronze

International Wine and Spirit Competition â€” Bronze

Wine Magazine - 3½ stars

Michelangelo International Wine Awards - Silver

The wine has a deep, dark, velvety black cherry colour with a hint of purple. At first sniff the wine is intensely spicy with plenty of black pepper and cloves, but softened by thick blueberry, stewed prunes and vanilla. If however it is allowed to breathe, the wine softens considerably and displays a bold fruit intensity, which is supported by the spiciness rather than dominated by it.

The palate follows the nose (always a good sign!). Plums, prunes and black currants dominate, with an interesting hint of lavender and pomme au granite. The wood tannin dimension is well integrated and gives great length and lingering spiciness.

A wonderful example of fine Cabernet. Not too arrogant not too timid.

The combination of blue fruit and spicy pepper will suit a large spectrum of dishes, but will compliment a fillet steak with cr me de cassis to perfection!

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Schalk Burger & Sons

winemaker : Matthew Copeland

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.62 ta : 5.97 g/l va : 0.7 g/l so2 : 95 mg/l fso2 : 25 mg/l

type : Red **wooded**

pack : Bottle

Veritas 2006 - Silver

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Swiss International Air lines Wine Awards â€” Bronze

International Wine and Spirit Competition â€” Bronze

Wine Magazine - 3½ stars

Michelangelo International Wine Awards - Silver

in the vineyard : 2003 is hailed as an outstanding year. For Welbedacht spring arrived with a bang and beautiful uniform crops developed. The summer was dry but not terribly hot. A brief day of showers late in the harvest alleviated water stress in the vineyards.

In a nut shell, it was a good disease free spring, with a long cool, dry summer and enough water at the end to minimize plant stress. These aspects contributed to a high level of phenolic ripeness as well as considerable depth and complexity in the berries. The Cabernet Sauvignon berries were typically small and sweet.

A plus point for Welbedacht is the initiation and maintenance of a weather station on the farm, more than 75years ago. This weather station helps us to avoid undue water stress in the vineyards and allows us to apply less pesticide with greater efficiency.

about the harvest: An average yield of 7-8tons/ha was harvested in the early morning, while temperatures were still low. The grapes were then gently destemmed and crushed.

in the cellar : Fermentation temperatures are kept in check to temper harsh tannin extraction. Once pressed, the wine was racked to barrel, where it under went malolactic fermentation. Only second, third and fourth-fill barrels were used to enhance the wineâ€™s natural finesse.



After 15 months in small oak a selection of our finest "barriques" was sampled and blended to create this exceptional wine. The wine has not been fined in any way to maintain its natural integrity and structure. Before bottling, however the wine was delicately filtered to make sure that no unwanted sediments occur in the bottle. Throughout the life of this wine we have endeavoured to keep the wine as natural as possible.